

FireFly Farms Cabra La Mancha

In the course of their travels, FireFly founders Mike and Pablo were inspired by the cheeses of the Basque region of northern Spain to create Cabra la Mancha: small batch handcrafted wheels that represent the best the land had to offer. Their cheesemakers have since perfected their version of a Spanish-style, semi-soft washed rind cheese: Cabra la Mancha.

Every other day FireFly’s cheesemakers flip and wash wheels of Cabra by hand using a brine comprised of water, salt, and surface ripening cultures. An earthy, vegetal, orange-colored rind develops on the pudgy wheels as they age for approximately 90 days. Smooth in texture with an aroma redolent of freshly hayed barn.



Product Details

Item	076551
Brand	FireFly Farms
Sold By	CS
Pack Qty	1
Pack Size	4.5 LB (RW)
Case GTIN/EAN/UPC	90891995000099
Unit UPC	891995000096
Country of Origin	USA
Shelf Life from Production	90 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	4.8 LB (RW)
Ingredients	Pasteurized goat milk, salt, enzymes, cheese cultures.

